

Štekar Emilio

(Goriška Brda ZGP)

Sauvignonasse (Tocai)



The Emilio is the premier white for the Štekar family, and takes its name from Jure's great grandfather. Coming from a vineyard of hand-harvested Sauvignonasse (which used to be called Tocai), where it begins its natural fermentation in used barrels and sees three days of skin-contact. The wine continues to rest in the same barrels for one full year. Tiny bits of sulfites were added before bottling is all, and the finished wine is remarkably complex. Full and deep on the palate with ripe fruit, herbs, and dynamic minerality, and the finish goes on for several minutes. Pair this wine on the dinner table with a plethora of cuisines, from brothy Asian-inspired dishes, to steak and potatoes.

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